



**PATAGONIA SEAFARMS**  
Quality First



# QUALITY OUR FIRST PRIORITY

— FROM CHILEAN PATAGONIA

## OUR PRODUCTS

### ATLANTIC SALMON

<b>WHOLE</b>	HON / HG
<b>FILLETS</b>	TRIM D / TRIM E / TRIM F
<b>PORTIONS</b>	SKIN ON / SKIN OFF
<b>STEAKS</b>	PBI / MIGNONS

### COHO SALMON

<b>WHOLE</b>	HON / HG
<b>FILLETS</b>	SKIN ON / SKIN OFF
<b>PORTIONS</b>	SKIN ON / SKIN OFF

### STEELHEAD TROUT

<b>WHOLE</b>	HON / HG
<b>FILLETS</b>	SKIN ON / SKIN OFF
<b>PORTIONS</b>	SKIN ON / SKIN OFF





## ATLANTIC SALMON

# — HG

WHOLE GUTTED SALMON,  
HEAD OFF

PRESENTATION	SIZE	QUALITY	FORMAT	PRIMARY PACKAGING	SECONDARY PACKAGING
WHOLE WITHOUT HEAD	4-6, 6-8, 8-10, 10-12, 12-14, 14 up lb	Premium	Fresh chilled	Bulk	Styrofoam 55 / 70 pounders
			Frozen	Individually Bagged (IQF)	Cardboard 55 / 70 pounders

### QUALITY SPECIFICATION

Item / Quality	Premium
<b>LOIN</b>	Dark with no staining
<b>BELLY</b>	From white to grey, light ventral thinning
<b>MUCUS</b>	Clear and transparent
<b>BRUISING / CUTS</b>	None
<b>MELANOSIS</b>	4 cm long and 2 cm in diameter
<b>WOUNDS</b>	No more than 2 slight cuts measuring 1 cm in diameter or 3 cm long
<b>SCARRING</b>	Allows up to 1 scar measuring 6 cm long or 2 cm in diameter that does not affect muscle
<b>LORDOSIS</b>	Slightly noticeable lateral line presents a slight deviation that affects the shape of the fish
<b>SCOLIOSIS</b>	Slight, does not affect the appearance of the fish
<b>SCALES</b>	Firmly adhered, up to 40% scale loss is accepted, localized or distributed across the surface of the fish
<b>PETECHIAE</b>	Up to 15 petechial spots are accepted
<b>MEAT COLOR</b>	≥ 22 Salmofan, taken fresh and on the meat side (center)
<b>TEXTURE</b>	Firm and elastic musculature recovers slowly after applying pressure

### NUTRITIONAL FACTS

